

Poultry Performance Standards

Are you aware that FSIS is the regulatory body over meat and poultry products? Since the requirement of HACCP implementation in 1996, FSIS utilizes product pathogen testing to ensure safe and wholesome products entering commerce for human consumption. In poultry, three (3) processing categories are sampled, WOG's (whole birds without gibbs), parts, and comminuted or often referred to as ground product. Each of these processing categories are rated into performance categories 1-3 based on the number of positive samples collected during a 52-week rolling window.

FSIS Directive 10250.2 Performance Standards Salmonella Verification Program for Raw Poultry Products: Contact Intervention Program Manager [Billy Hughes](#) or the [RITE Team](#) if you have more questions.

PRODUCT	PERFORMANCE STANDARD	MAX ACCEPTABLE % POSITIVE	MIN NUMBER OF SAMPLES TO ASSESS PROCESS CONTROL
Broiler Carcasses	5 of 51	9.8%	11
Turkey Carcasses	4 of 56	7.1%	14
Comminuted Chicken	13 of 52	25%	10
Comminuted Turkey	7 of 52	13.5%	10
Chicken Parts	8 of 52	15.4%	10

**The performance standard is represented as a fraction of maximum allowable positives over the target number of samples collected and analyzed in a 52-week window.*

***FSIS must analyze at least this number of samples in a single 52-week window in order to categorize an establishment for the standard listed.*

Category 1: Establishments that have achieved 50 percent or less of the maximum allowable percent positive during the most recently completed 52-week moving window.

Category 2: Establishments that meet the maximum allowable percent positive but have results greater than 50 percent of the maximum allowable percent positive during the most recently completed 52-week moving window.

Category 3: Establishments that have exceeded the maximum allowable percent positive during the most recently completed 52-week moving window.

